

WE CLAIM:

1. A flaked feed for aquatic animals comprising uniformed bodies of feed having a water content of from 1 to 30% and a variable thickness from 10 to 350 µm.
2. The flaked feed according to claim 1, wherein the feed contains individual flakes with a diameter of from 1 to 100 mm.
  - 5 3. The flaked feed according to claim 1, wherein the flakes contain temperature-sensitive substances.
  4. The flaked feed according to claim 3, wherein the temperature-sensitive substances are selected from odoriferous and flavoring materials, coloring materials, enzymes, promoters, probiotics, vitamins, color strengtheners, and mixtures thereof.
    - 10 5. The flaked feed according to claim 4, wherein the probiotics are living bacteria or yeasts.
    6. The flaked feed according to claim 4, wherein the promoters are growth promoters, fertility promoters, or mixtures thereof.
  - 15 7. The flaked feed according to claim 4, wherein the flavoring material is a sugar.
  8. The flaked feed according to claim 1, wherein the flakes have a round, oval, corrugated, heart- or fish-shaped form or some other uniform geometrical shape.
  9. A method of feeding aquatic animals comprising providing a flaked feed
    - 20 according to claim 1 in fresh or sea water.
  10. The method of claim 9, wherein the aquatic animals are fish, shrimps or invertebrates.
  11. A process for adjusting the floating or sinking behavior of flaked feed, comprising the steps of:
    - 25 (a) producing from raw materials by means of an extruder, formed bodies of feed having dimensions such that rolling out of the formed bodies produces individual flakes of thickness varying from 10 to 350 µm; and

(b) rolling out the formed bodies to provide individual flakes with a cylinder mill.

12. A process according to claim 11, wherein the formed bodies obtained in step (a) have a water content of 40% or less.

5 13. A process according to claim 11, wherein the formed bodies produced in step (a) are produced at a temperature of from 60 to 150°C.

14. A process according to claim 11, wherein the formed bodies produced in step (a) are produced at a temperature of from 80°C or below.

10 15. A process according to claim 11, wherein the rolling out in step (b) is performed using cylinder mill having two rotating rollers such that the distance between the two rotating rollers is adjusted to provide the varying thickness of the flakes.

16. A process according to claim 11, further comprising the steps of drying and/or cooling the feed to a water content of 1 to 30%.

15 17. A process according to claim 11, wherein the raw materials comprise temperature-sensitive substances.

18. A process according to claim 17, wherein the temperature-sensitive substances are selected from the group consisting of odoriferous materials, flavoring materials, coloring materials, enzymes, promoters, probiotics, tamins, color strengtheners, and mixtures thereof.

20 19. A process according to claim 18, wherein the probiotics are selected from the group consisting of living bacteria, yeast and mixtures thereof.

20. A process according to claim 18, wherein the promoters are selected from the group consisting of growth promoters, fertility promoters and mixtures thereof.

21. A process according to claim 18, wherein the flavoring material is a sugar.

25 22. A process according to claim 11, wherein the flakes have a geometrically uniform shape selected from the group consisting of round, oval, corrugated, heart-shaped and fish-shaped.